



# CAESAR CHICKEN SAUTÉ

4 boneless, skinless chicken breasts  
2 Tbsp. **YGY Easy Eats™ Caesar Dressing**  
1 cup heavy cream  
½ cup grated Parmesan cheese  
Salt and pepper to taste  
¼ cup sun-dried tomatoes, chopped  
Zest of 1 lemon  
1 Tbsp. lemon juice  
Fresh parsley, chopped (optional for garnish)

Combine seasoning mix, heavy cream, lemon juice, and grated Parmesan cheese. Mix until smooth and set sauce aside. Season chicken breasts with salt and pepper, then sauté 3 minutes each side (covered). Add sundried tomatoes, then pour sauce over chicken, cooking until it bubbles. Add garnish and serve with your favourite side (pasta, orzo, potatoes, etc.).

